

## CLAIM AMENDMENTS

Before claim 1, please change ~~Claims:~~ to WHAT IS CLAIMED IS:

1           1. (Currently Amended) A process for recovery of plant  
2 sterols and tocopherols from deodorization distillates formed during  
3 chemical or physical refining of vegetable oils, by distillation or  
4 saponification of the components present, ~~characterized in that~~  
5 which comprises the steps of

6           i) removing free fatty acids ~~are removed~~ from the  
7 deodorization distillate by vacuum distillation or by continuous  
8 solvent saponification to obtain a material comprising sterols,  
9 tocopherols, hydrocarbons, mono-, di- and triglycerides as main  
10 components,

11           ii) after the removal of the free fatty acids, reacting  
12 ~~the received~~ obtained material ~~consisting of~~ comprising sterols,  
13 tocopherols, hydrocarbons, mono-, di- and triglycerides as main  
14 components ~~is reacted~~ with an aromatic carboxylic acid anhydride  
15 having at least 7 carbon atoms at a temperature of 50 - 150°C, under  
16 reduced pressure ~~during~~ over 0.5 - 2 hours,

17           iii) after the treatment with anhydride, removing  
18 tocopherols ~~are removed~~ from the reaction mixture of step ii) by  
19 applying short-path distillation, and

20           iv) recovering crystalline free sterols ~~are recovered~~ from  
21 the distillate residue containing sterol esters, di- and  
22 triglycerides by transesterification.

1           2. (Currently amended) The process according to claim 1,  
2 ~~characterized in that the raw material~~ wherein the deodorization  
3 distillate is a deodorization distillate ~~received~~ obtained during  
4 refining of sunflower, rapeseed, soybean and corn oil.

1           3. (Currently amended) The process according to claim 1i)  
2 ~~characterized in that~~ wherein the free fatty acids are distilled in  
3 a distillation column or in a film evaporator at a pressure of 0.1-8  
4 mbar at temperatures ranging from 180 to 250°C.

1           4. (Currently amended) The process according to claim 1i)  
2 wherein the free fatty acids are saponified in a medium of  
3 polar/apolar solvents at 10-40°C temperature, ~~during~~ over 0.5-5  
4 minutes in presence of a slight excess of alkali, and the free fatty  
5 acids are removed by separating the polar phase.

1           5. (Currently amended) The process according to claim 1ii)  
2 ~~characterized in that~~ wherein a benzoic, benzyl, phenoxyacetic,  
3 phthalic, or substituted phthalic acid anhydride is applied as  
4 carboxylic acid anhydride.

1           6. (Currently amended) The process according to claim  
2    1ii) ~~and 5 characterized in that~~ wherein the anhydrides are applied  
3    in an excess limited to 5 mol% over the amount of sterols determined  
4    by gas chromatographic analysis.

1           7. (Currently amended) The process according to claim  
2    1iii) ~~characterized in that~~ wherein the short path distillation of  
3    tocopherols is performed at 0.01 - 0.1 bar pressure applying 200 -  
4    260°C.

1           8. (Currently amended) The process according to claim  
2    1iv) ~~characterized in that~~ wherein the sterols are recovered from  
3    the 20-60 weight% sterol-ester containing residue of tocopherol  
4    distillation, applying transesterification, ~~preferably~~ in presence  
5    of sodium methyate catalyst.

1           9. (Currently amended) The process according to claim 8  
2    ~~characterized in that~~ wherein during said transesterification of  
3    sterol esters, the distillation residue rich in sterol esters is  
4    added continuously to ~~[[the]]~~ a refluxed sodium methyate solution  
5    and the reaction is made complete within 2-4 hours.

10. (Canceled)